

Full Course Menu

Select 1 choice from each course.

2 Courses - £36.95 per person

3 Courses - £42.95 per person

Starters

Summer Pea, Pancetta & Broad Bean Soup with Homemade Bread (V)

Medley of Melon, Feta, Fresh Mint Salad with Balsamic Glaze (V)

Wild Mushroom with Dolcelatte Arancini (V)

Smoked Fish Terrine, Beetroot Salsa with Sourdough Toast

Chicken Liver Parfait, Caramelised Red Onion Chutney & Crusty Bread

Beef Carpaccio, Rocket, Parmesan Shavings, Lemon & Extra Virgin Olive Oil

Tandoori Chicken Skewers, Cucumber Raita & Naan Bread

Goats Cheese & Red Onion Tart, Dressed Rocket & Balsamic Glaze (V)

Pan Fried Woodland Mushroom, Garlic Cream & Toasted Ciabatta (V)

Buffalo Mozzarella, Heritage Tomatoes & Fresh Basil (V)

Homemade Thai Fishcakes, Sweet Chilli with Cucumber & Coriander Dipping Sauce

Beetroot Marinated Salmon, Horseradish Potato Salad & Mixed Leaf

Italian Meatballs in Rich Tomato Sauce & Parmesan Shavings with Garlic Ciabatta

Wines *per bottle*

Red:

Los Tres Curas Merlot - £16

Rolleston Vale Reserve Shiraz - £18

Rosé:

Water's Edge White Zinfandel – £16

White:

Norte Chico Chardonnay – £16

Allamanda Pinot Grigio - £18

Andersbrook Sauvignon Blanc - £20

Sparkling:

Primo Prosecco (Vino Frizzante) - £21



Mains

Pan Seared Chicken Breast, Crushed Bacon Potatoes, Tenderstem Broccoli & Wild Mushroom Cream

Belly of Pork, Garlic Pressed Potatoes, Black Pudding, Savoy Cabbage Parcel & Caramelised Apple & Onion Jus

Salmon en Croûte, Spinach Cream Cheese, Buttered New Potatoes & Dill & Mustard Cream

Thai Green Curry, Sticky Coconut Rice & Steamed Pak Choi

Roast Loin of Pork, Crackling, Honeyed Parsnips, Apple & Sage Stuffing & Goose Fat Potatoes

Welsh Lamb Rump, Pea Purée, Rosemary Roasted Potatoes & Mint & Red Currant Reduction

Spanish Chicken, Olive, Pepper & Manchego Farce & Patatas Bravas

Welsh Lamb Shank, Shallot & Red Wine Reduction & Herbed Mashed Potato

Duo of Confit Duck & Breast, Orange & Ginger Glaze & Fondant Potato

Roast Topside of Beef with all the Trimmings

Oven Baked Line Caught Cod Loin, Chorizo, New Potato & Tiger Prawn Broth

Pan Fried Sea Bass Fillets, Homemade Potato & Spring Onion Croquettes & Crab & Tarragon Butter

Chicken Parmigiana, San Daniele Prosciutto, Fontina Cheese, Parmentier Potatoes & Roasted Vine Tomato Sauce

Desserts

Triple Chocolate Brownie

Apple & Mixed Berry Crumble

Caramel Apple Crumble Tart

Traditional Bread & Butter Pudding

Sticky Toffee Pudding

Chocolate Profiteroles

Mango and Passion Fruit Pavlova

Cheese and Biscuits

Various Cheesecakes available on request.



All menus are inclusive of VAT.

Catering for any dietaries are included.

Food is supplied to Loughborough Town Hall from MP Catering